



Hoppin' John (Rice & Beans)

1 cup black eye peas, cooked	1/4 cup green peppers, diced
1 cup white rice, uncooked	1/4 cup celery, diced
1 cup chicken broth	1/4 cup onion, diced
4 oz. ham, diced	1 Tbsp. Cajun seasoning
4 oz. smoked beef sausage, diced	1 Tbsp. butter

In frying pan, fry ham and sausage over medium heat until they begin to brown. Remove and set aside. Add butter, green pepper, celery, and onion to pan; saute until onions turn translucent and brown slightly. Stir as needed to prevent burning. Remove from heat, set aside.

In saucepan, add black eye peas, chicken broth and cajun seasoning; bring to a low boil over medium high heat. Add uncooked rice and stir into mixture. Bring back up to a low boil, cover, REDUCE heat to a low simmer. Let simmer about 15 minutes or as directed on rice package. Do not raise lid, just let it cook. After rice has simmered for about 15 minutes, remove from heat and set aside. Do not open.

After about 5 minutes, lift lid on saucepan to let any steam escape. Replace the lid.

After about 5 more minutes, remove the lid and use a fork to gently stir or “fluff” up the rice. Add ham, sausage, green pepper, celery and onion. Stir gently. Serve warm as a main dish or side dish.